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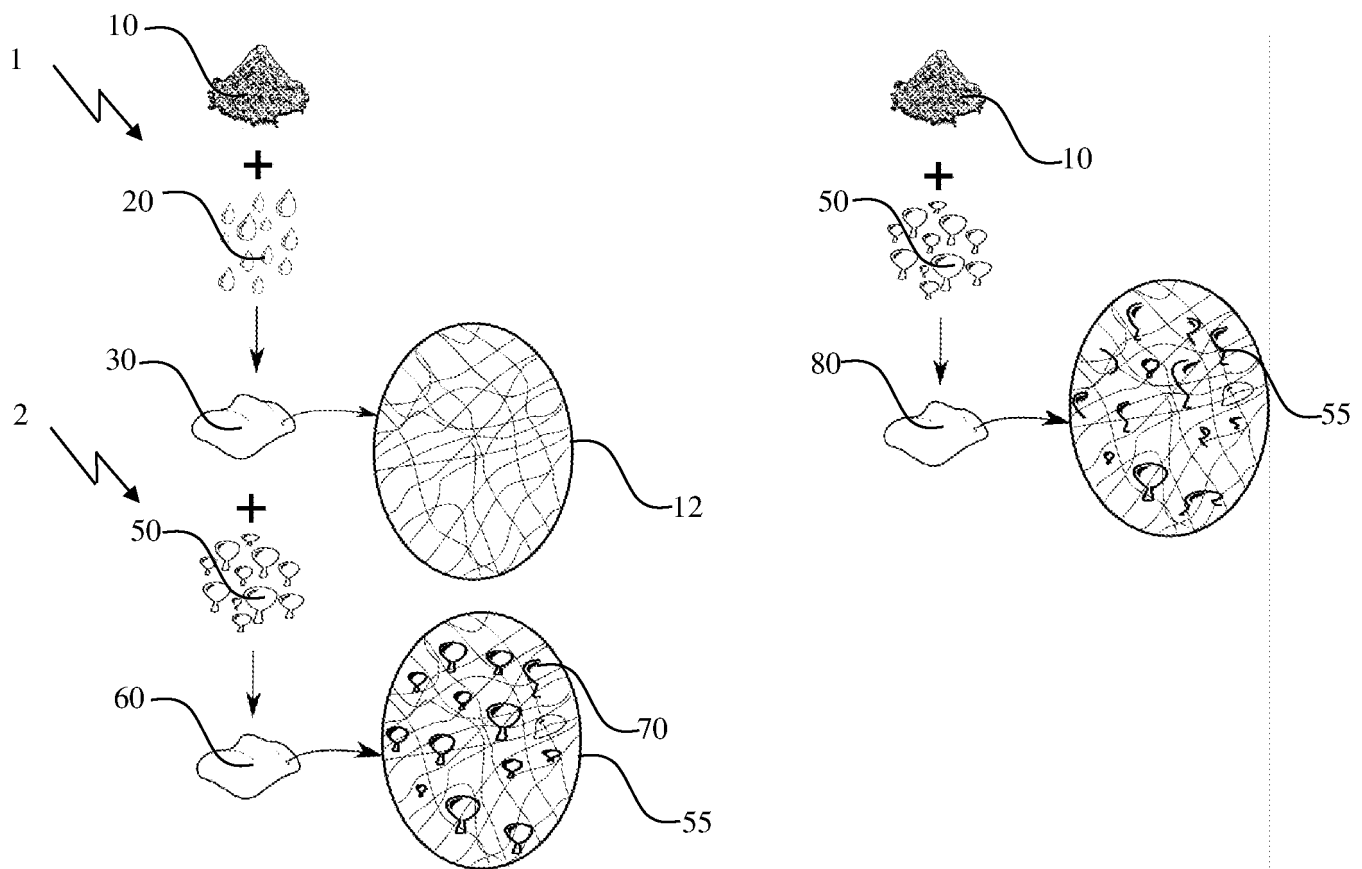


Fig. 1B

Fig. 1A

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Fig. 2A

3/28



Fig. 2B

4/28

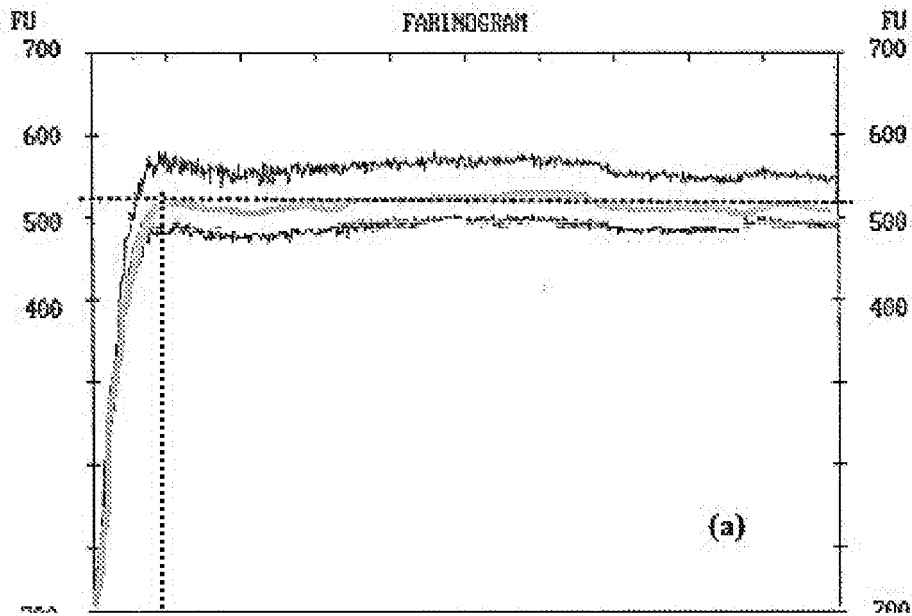


Fig. 3A

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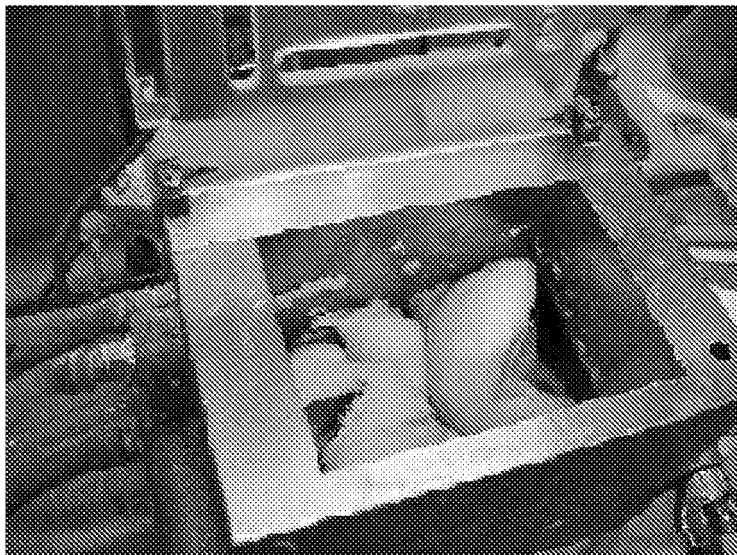


Fig. 3B

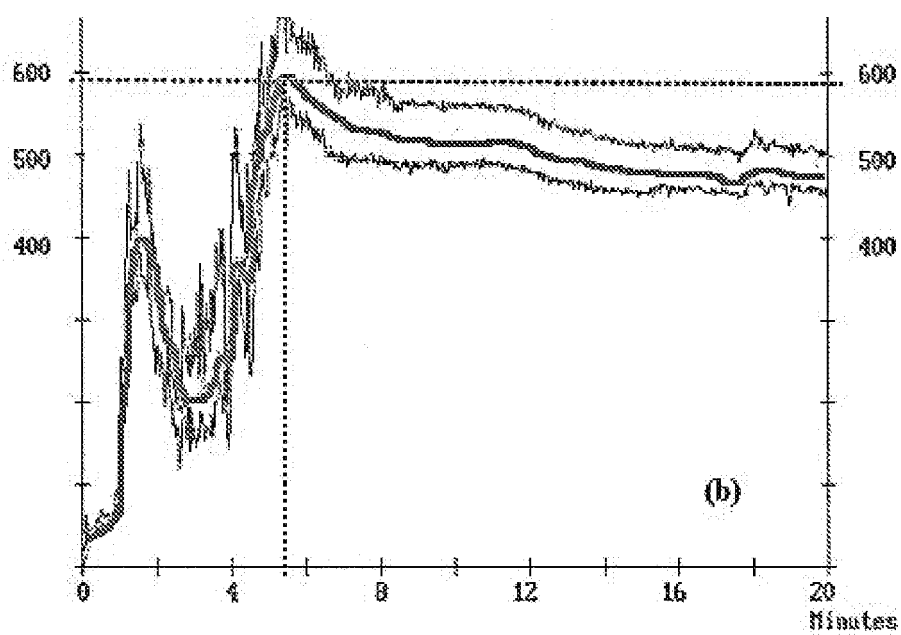


Fig. 3C

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Fig. 3D

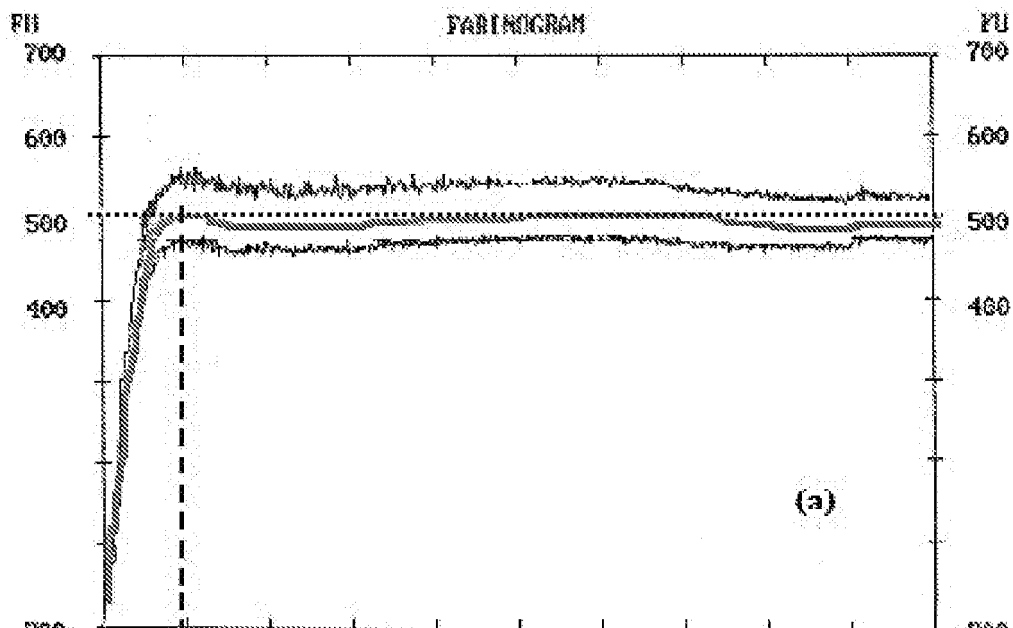


Fig. 4A

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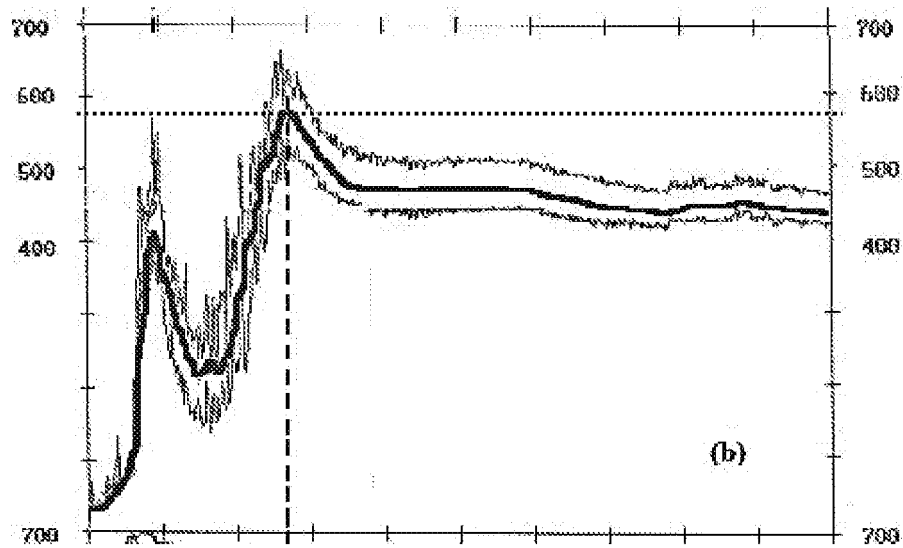


Fig. 4B

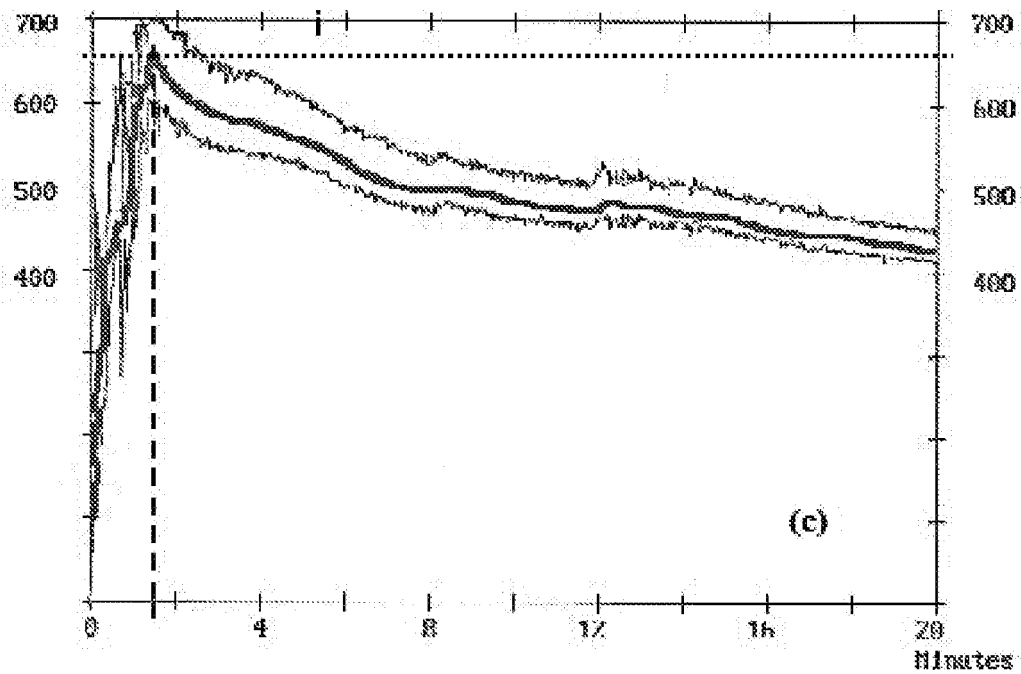


Fig. 4C

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Fig. 5

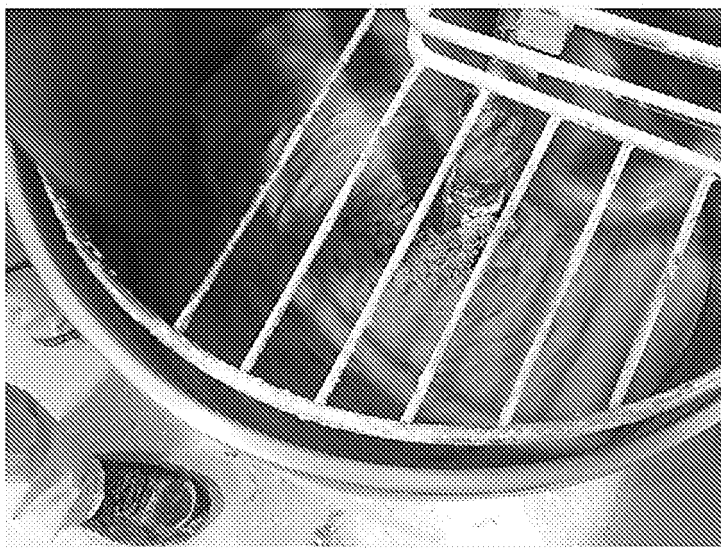


Fig. 6

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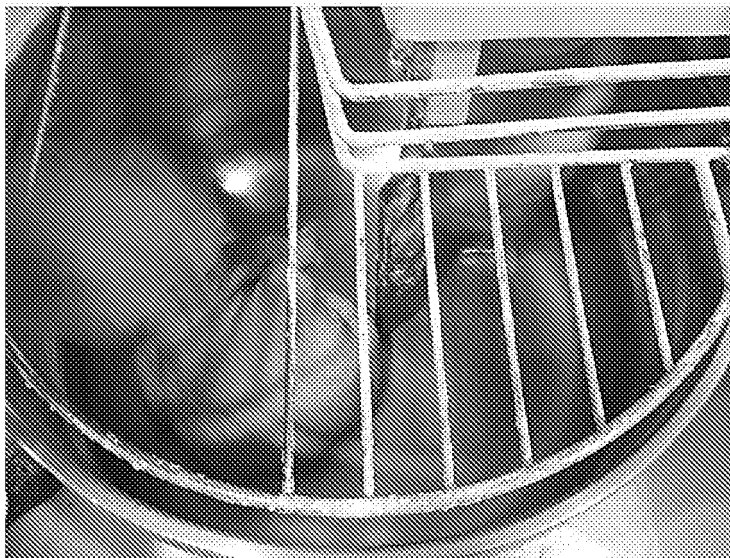


Fig. 7A

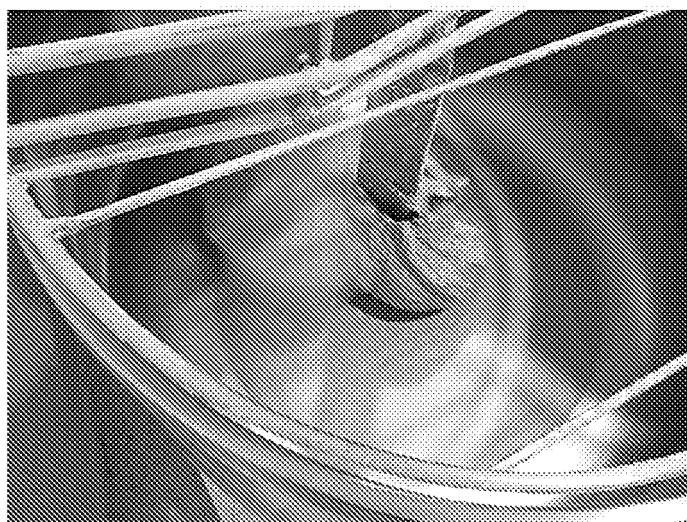


Fig. 7B

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Fig. 8A



Fig. 8B

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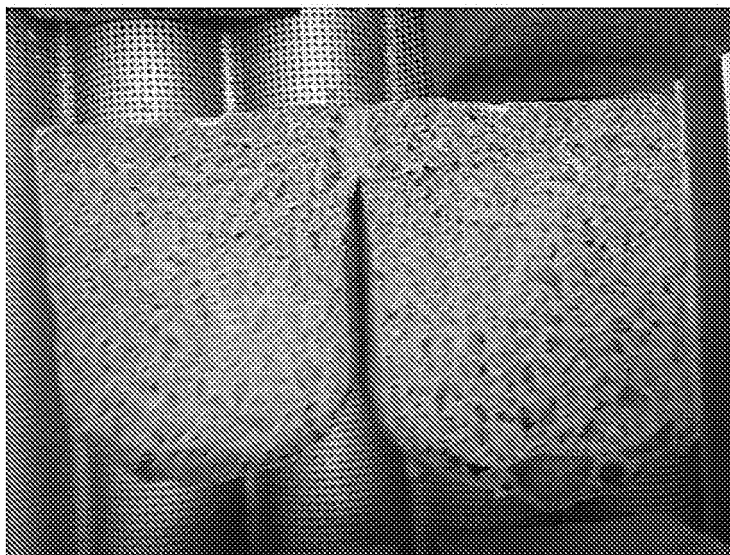


Fig. 9

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RS1 FL16 - 1.000 mm	
Job : 8 Elements	
1	 Standby
2	 CS log, 0.1000 Hz - 100.0 Hz, 0.10 Pa, #9, T 25.00 °C
3	 CS, 0.10 Pa, t 60.00 s, #100, T 25.00 °C
4	 CS, 0.00 Pa, t 60.00 s, #100, T 25.00 °C
5	 CS lin, 0.50 Pa - 2000.00 Pa, f 1.000 Hz, #20, T 25.00 °C
6	 CR lin, 0.00 1/s - 100.00 1/s, t 180.00 s, #100, T 25.00 °C
7	 CR lin, prev 1/s - 0.00 1/s, t 180.00 s, #100, T 25.00 °C
8	 CS 1.00 Pa, f 1.000 Hz, t 600.00 s, #50, T 25.00 °C

Fig. 10

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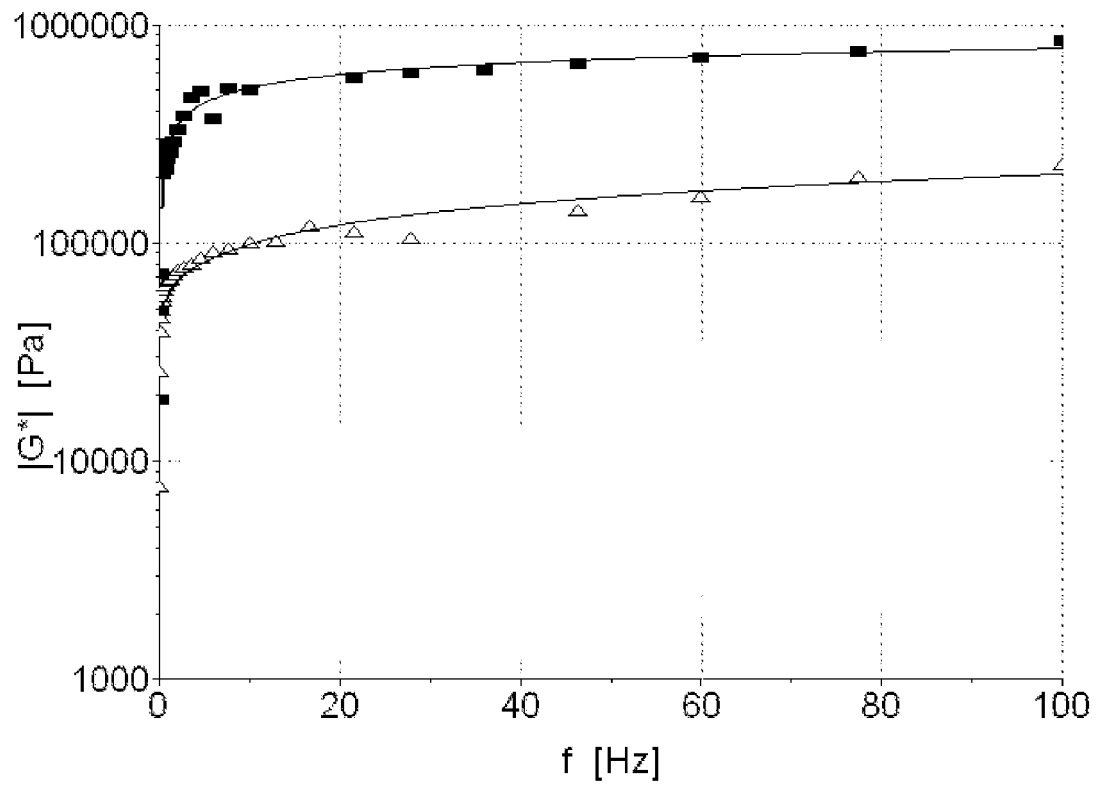


Fig. 11

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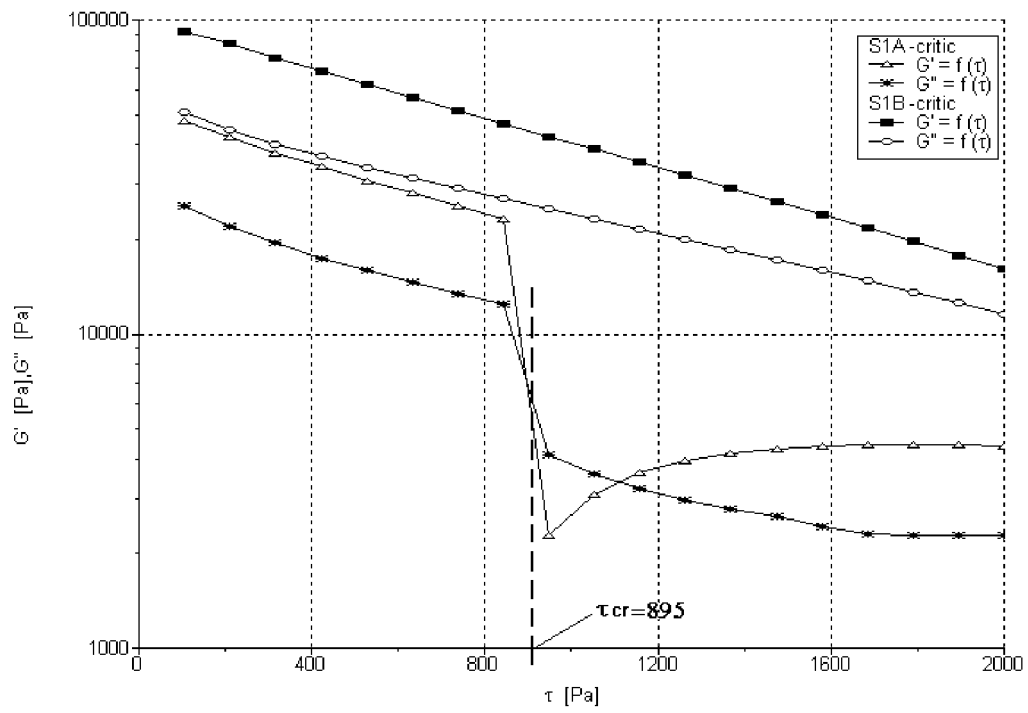


Fig. 12

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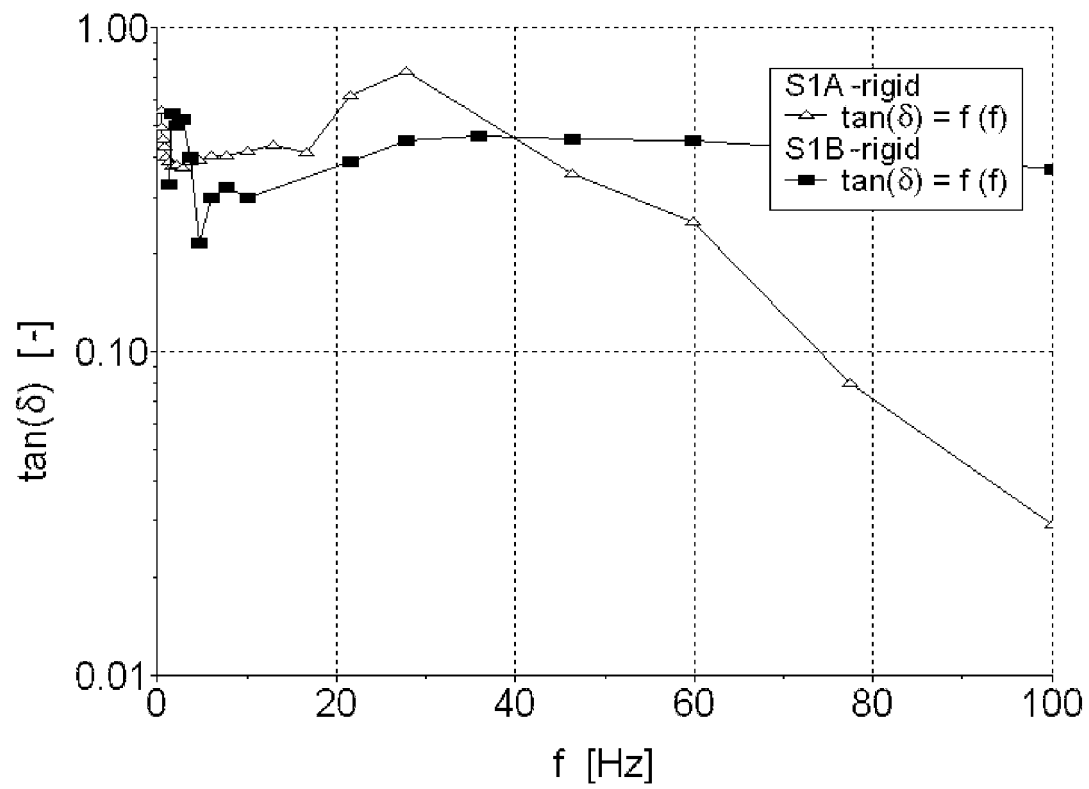


Fig. 13

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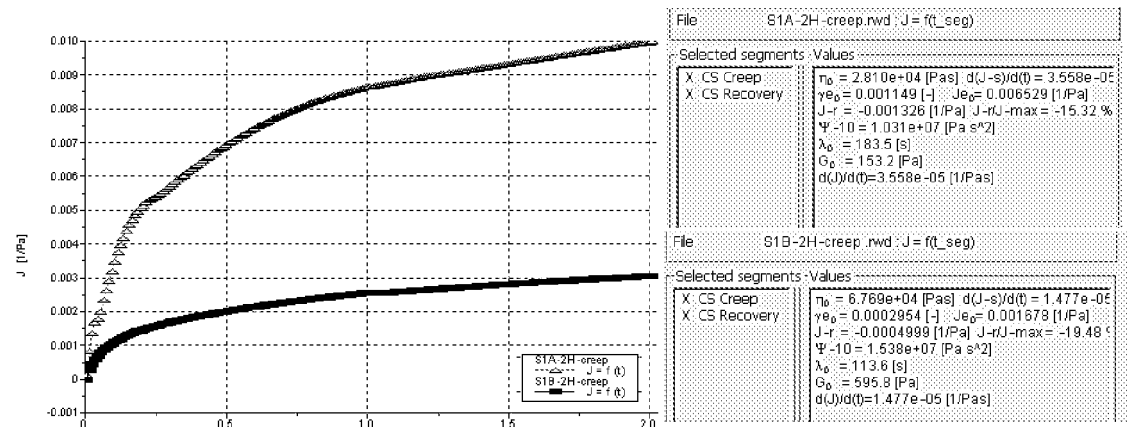


Fig. 14

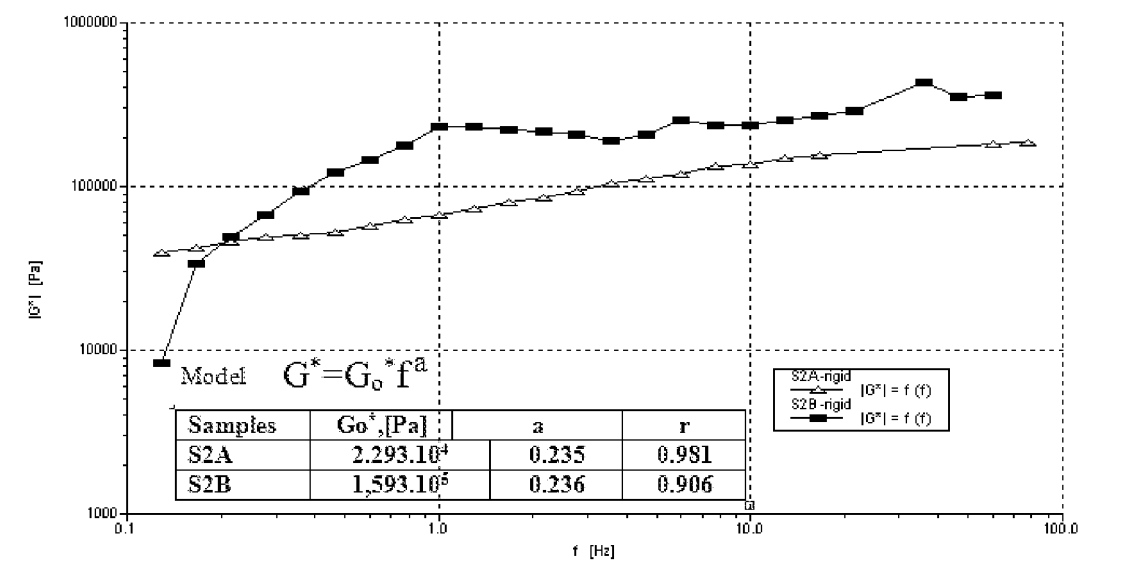


Fig. 15

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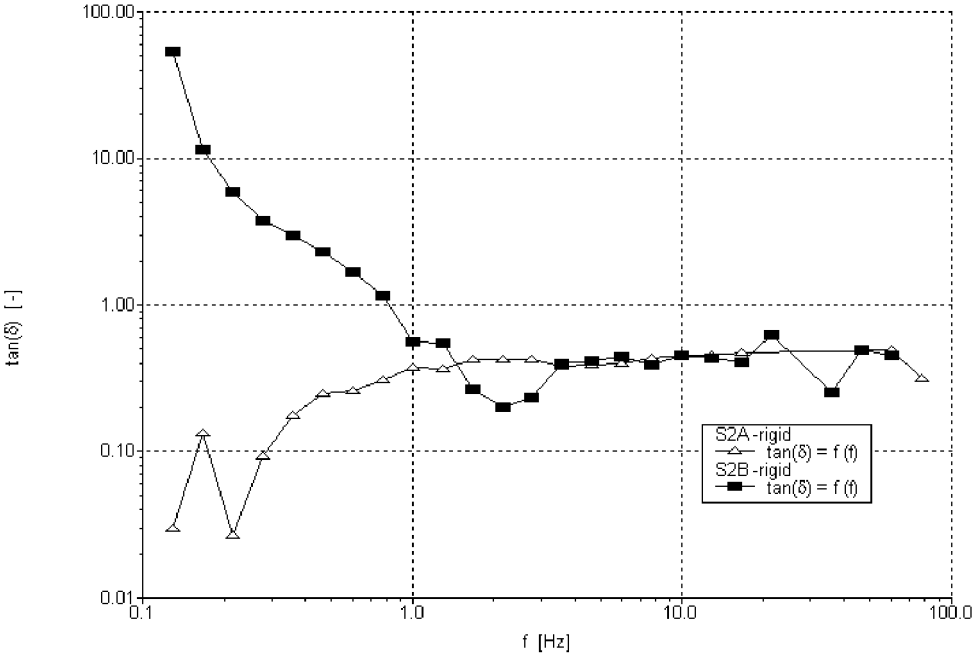


Fig. 16

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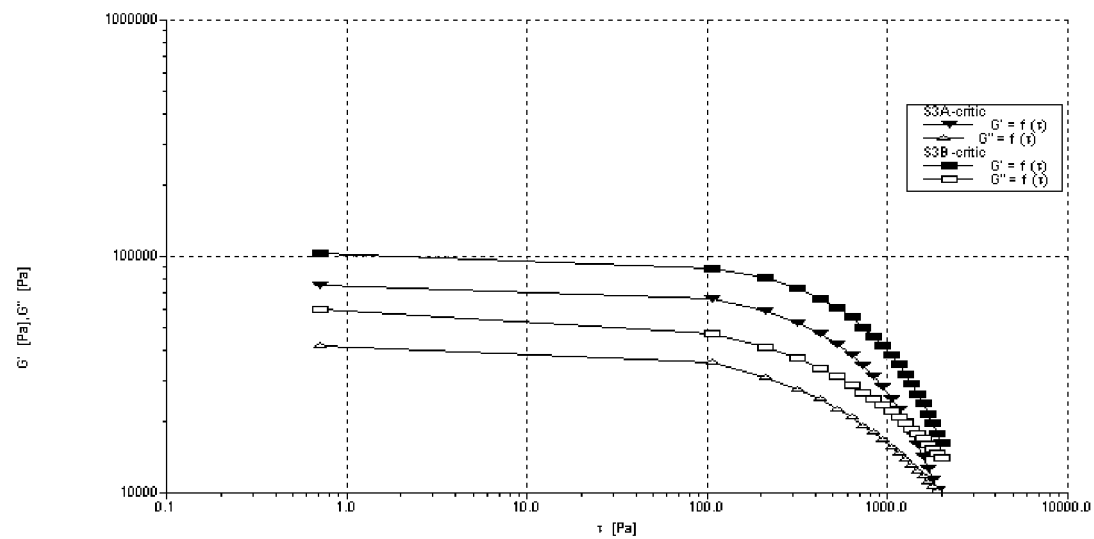


Fig. 17

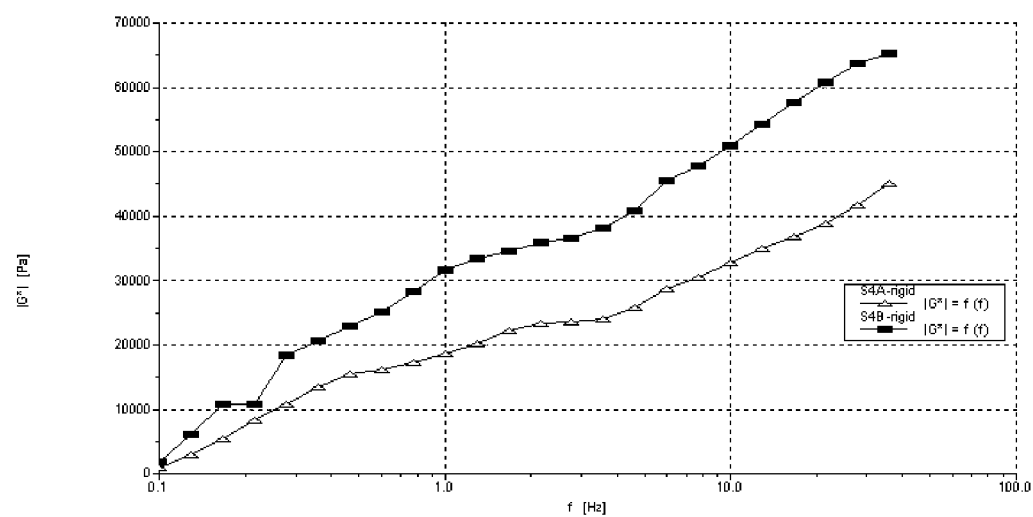


Fig. 18

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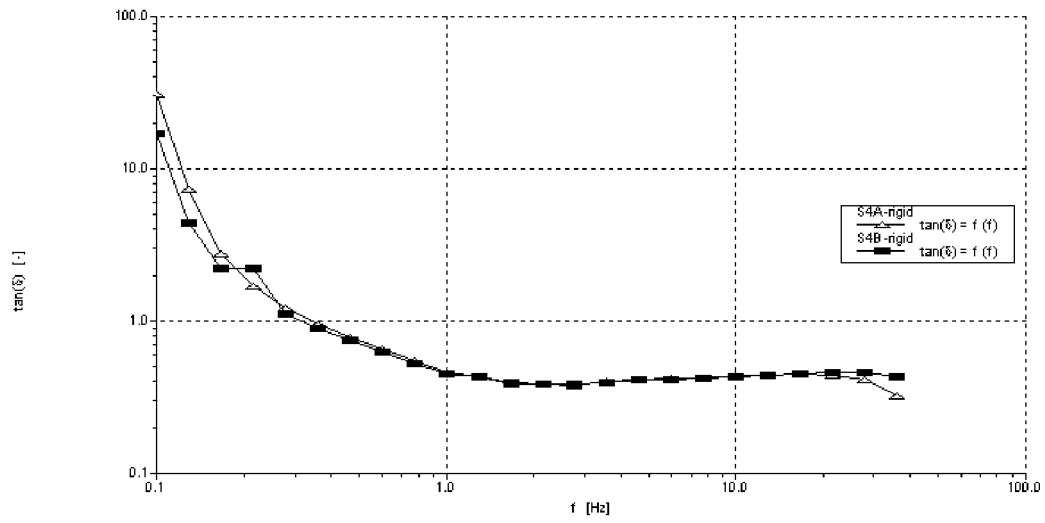


Fig. 19

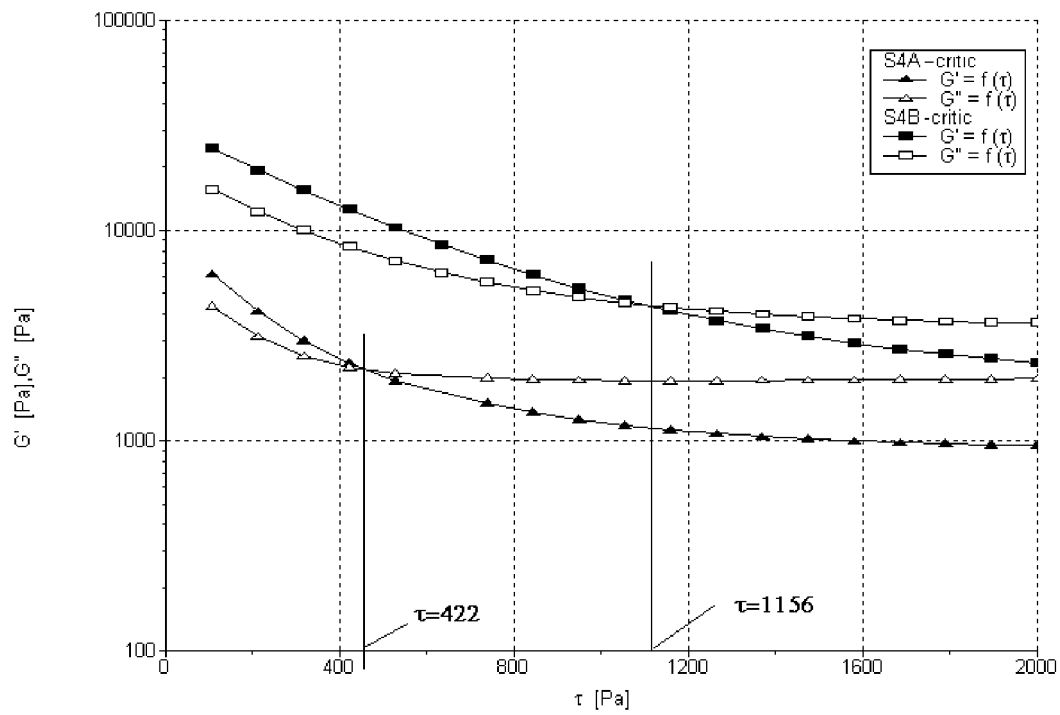


Fig. 20

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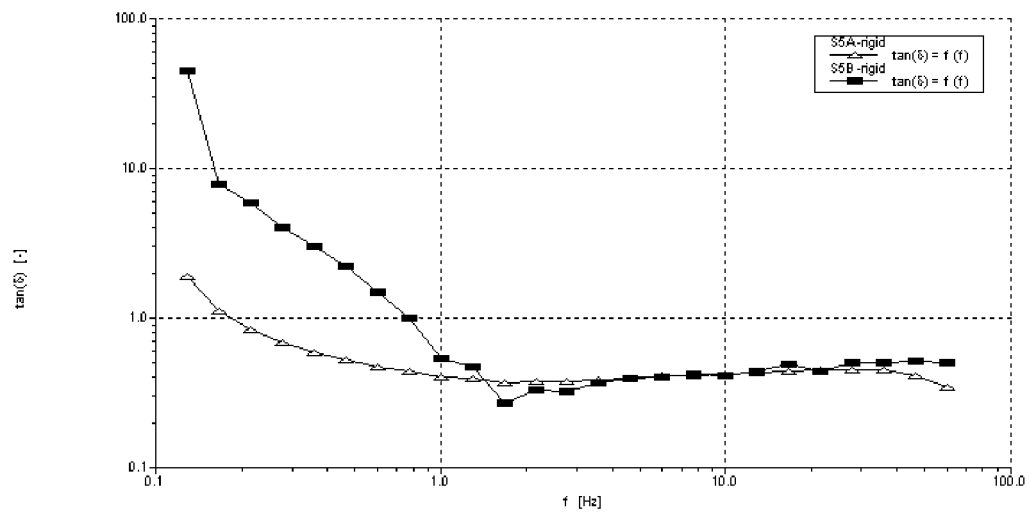


Fig. 21

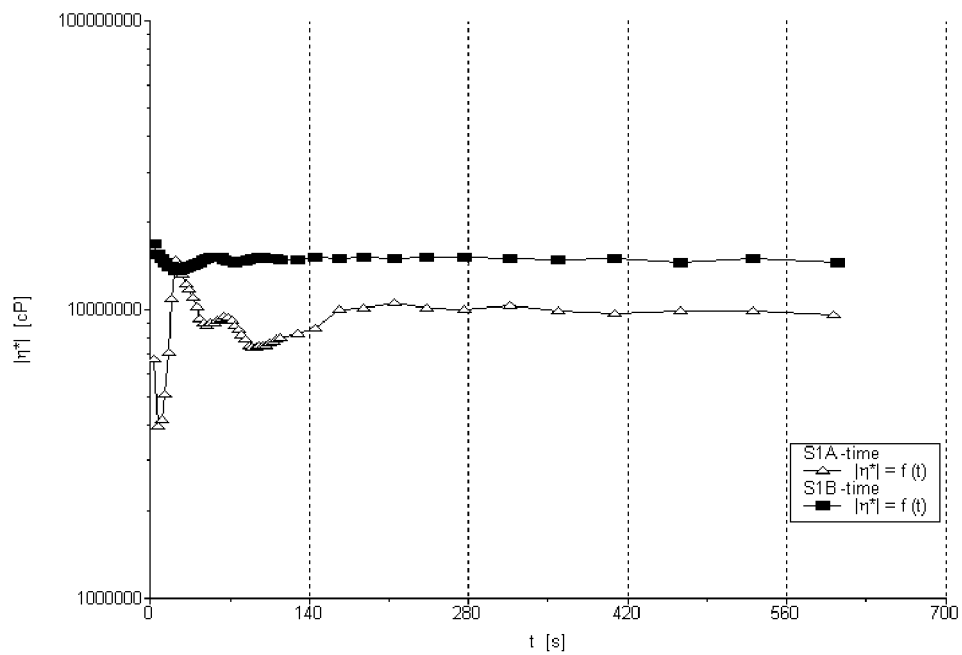


Fig. 22

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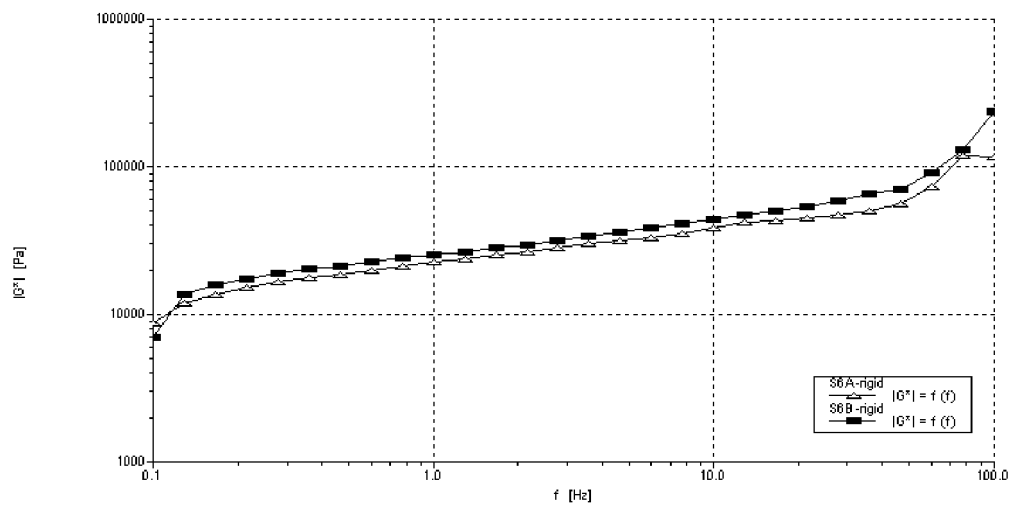


Fig. 23

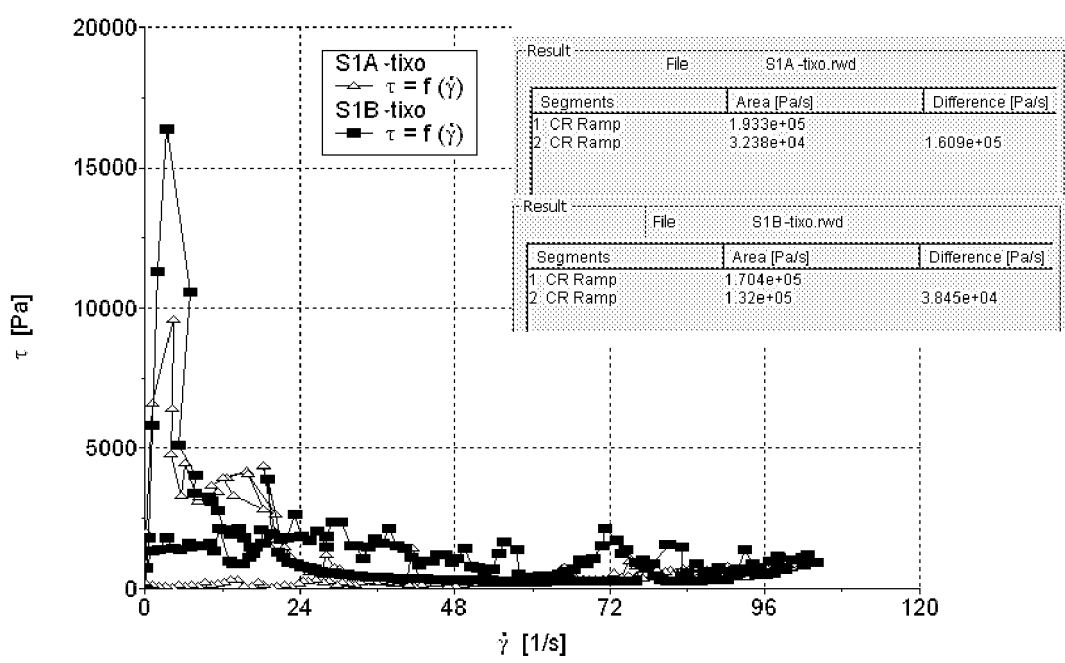


Fig. 24

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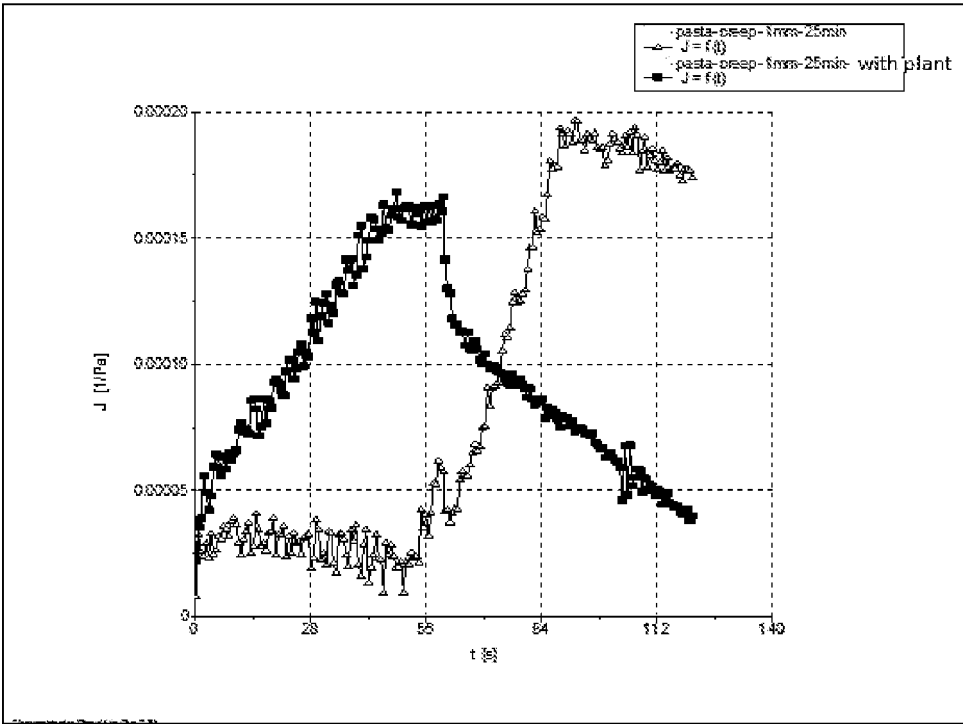


Fig. 25A

Selected segments - Values	
X CS Creep	$\eta_0 = 2.033e+05$ [Pas] $d(J-s)/d(t) = 4.919e-06$
X CS Recovery	$\gamma e_0 = -4.135e-05$ [-] $Je_0 = -0.0002349$ [1/Pa]
	$J-r = -0.0001167$ [1/Pa] $J-r/J-max = -203.3$ %
	$\Psi -10 = -1.942e+07$ [Pa s^2]
	$\lambda_0 = -47.76$ [s]
	$G_0 = -4257$ [Pa]
	$d(J)/d(t)=4.919e-06$ [1/Pas]

Selected segments - Values	
X CS Creep	$\eta_0 = 8.423e+05$ [Pas] $d(J-s)/d(t) = 1.187e-06$
X CS Recovery	$\gamma e_0 = 1.624e-05$ [-] $Je_0 = 9.228e-05$ [1/Pa]
	$J-r = 0.0001266$ [1/Pa] $J-r/J-max = 76.07$ %
	$\Psi -10 = 1.309e+08$ [Pa s^2]
	$\lambda_0 = 77.72$ [s]
	$G_0 = 1.084e+04$ [Pa]
	$d(J)/d(t)=1.187e-06$ [1/Pas]

Fig. 25B

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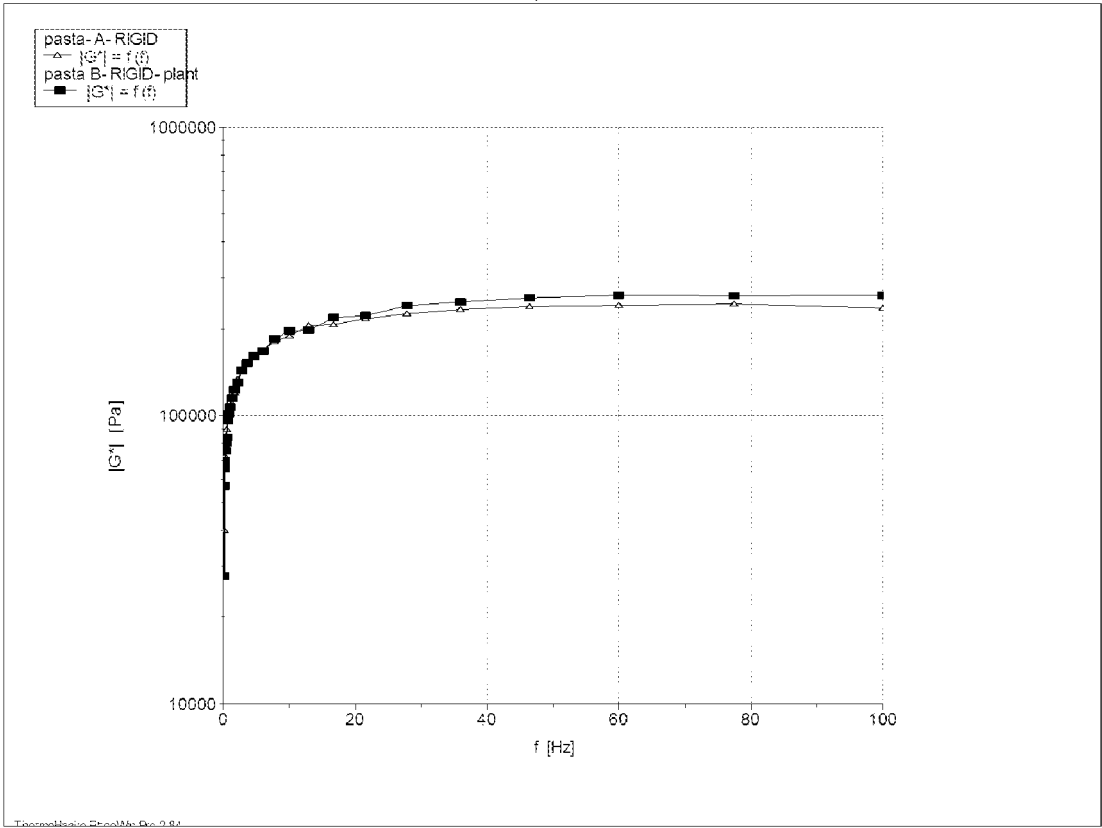


Fig. 26A

Parameter			
Model	Power law: $y=ax^b$	pasta-A-RIGID.rwd: $ G^* = f(f)$	
Chi ²	5.342E+09	r	0.9764
Name	Value	Hold	Uncertainty
a	1.111e+05	☐	9.118
b	0.1962	☐	14.72

Parameter			
Model	Power law: $y=ax^b$	pasta B-RIGID-plant.rwd: $ G^* = f(f)$	
Chi ²	5.185E+09	r	0.9817
Name	Value	Hold	Uncertainty
a	1.091e+05	☐	9.153
b	0.2166	☐	13.10

Fig. 26B

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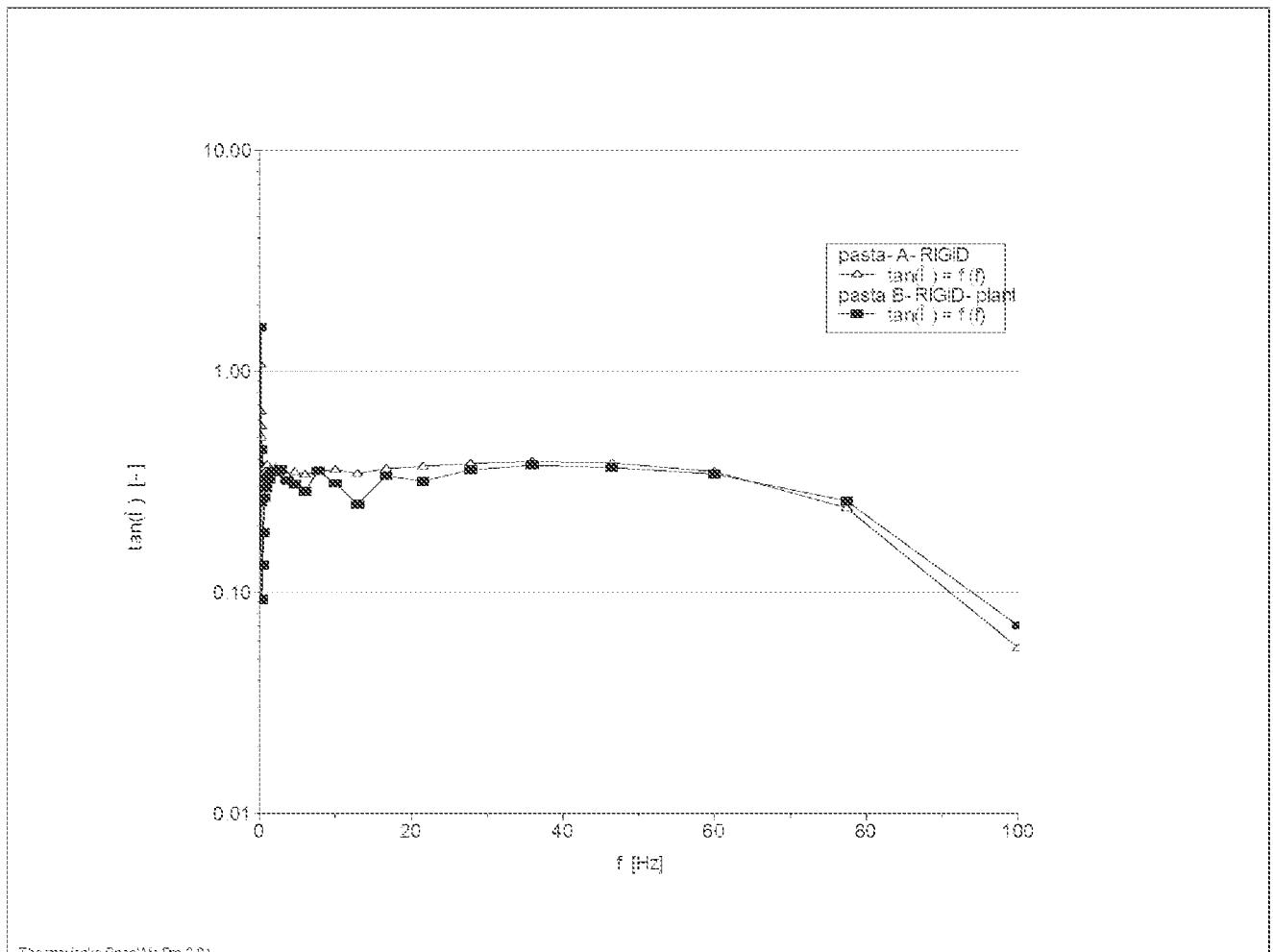


Fig. 27

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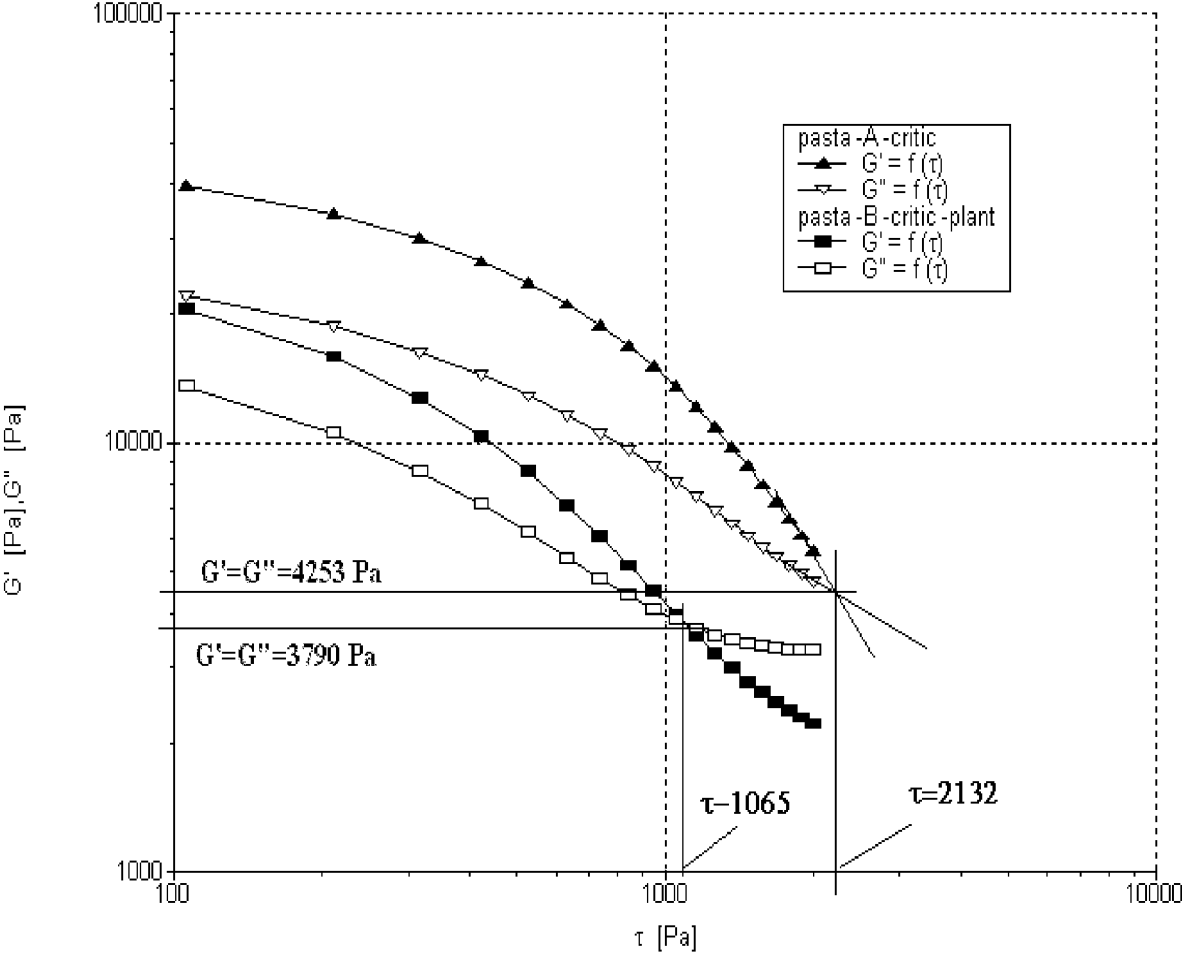


Fig. 28

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08/28	185 ט"ס	דו"ח מעבדה לקמח	טחנת קמח ישראליות
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תאריך: <u>30.12.14</u>			
שם העסק: <u>אשל פאפיות</u>			
סוג קמח: <u>1-65 לבן</u>			
ANALYSIS		תוצאות הבדיקה RESULTS	סוג הבדיקה
PROTEIN (%)		11.0	חלבון (%)
MOISTURE (%)		13.97	רטיבות (%)
COLOUR (%)		2.92	צבע (א)
WET GLUTEN (%)		30.06	גלוטן רטוב (%)
DRY GLUTEN (%)		9.9	גלוטן יבש (%)
GLUTEN INDE (%)		96.01	גלוטן אינדקס (%)
ALFALDEGRAPH	W	268	W
	P/L	0.7	P/L
FALLING NUMBER (SEC)		387	מס' פלינג (שניות)
ASH (%)		0.51	אפר (%)
החתימה: <u>ד"ר משה מלכמן - מנהל המעבדה</u> החותמת: <u>ד"ר משה מלכמן - מנהל המעבדה</u> העדות: _____			

Fig. 29A

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1/15/2015

08/98	105 ש"ס	ד"ר'ח מעבדה לקמח	טחנת קמח ישראליות
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תאריך: <u>5.1.15</u> שם חלקה: <u>אש"ל</u> שוג קמח: <u>שיפון</u>		
ANALYSIS	תוצאות הבדיקה RESULTS	סוג הבדיקה
MOISTURE (%)	9.0	רטיבות (%)
FALLING NUMBER (SEC)	255	מס' פולין (שניות)
חתימה: <u>ד"ר'ח מעבדה לקמח - מרכז המחקר</u> משרד המחקר מנהל המחקר  חתימה: <u>ד"ר'ח מעבדה לקמח - מנהל המחקר</u> ד"ר'ח מעבדה לקמח מנהל המחקר 		
הערות:		

Fig. 29B

28/28

BAKER'S FRESH DOUGH YEAST

ANALYSIS

ÖZMAYA
SARAYI A.Ş.

Order ref : Sor - 1361502
 Production date : 08/12/2014 (7,775 KG KGS) - 16/12/2014 (14,588 KG KGS)
 Batch No : 48
 H.E. Classification Number : 21.02.10.39

Manufacturing Site : Özmayya Sarayı A.Ş.
 Türkmen Mah.Ün. Devlet Bahçesi Bulv. No:2 P.K.56 Çeşme / Adana / Turkey

I undersigned, Emin Çetinbaş, Responsible of the Quality Department of the Özmayya Company, certify that the goods as listed hereunder, are composed or contain the following primary products and quantities.

Description of the goods : Redstar Fresh Yeast.
 Packed in cartons of 1413 Kg, is a product made by multiplication of a selected yeast strain of *Saccharomyces cerevisiae*.

• CHEMICAL ANALYSIS

PARAMETER	LIMITS	ANALYSIS RESULTS
Dry Matter	% 30,0 - 34,0	30,75
Protein/DM	% 46,8 - 54,4	51,75
Nitrogen/DM	% 7,50 - 8,79	8,28
CO ₂ /DM	% 2,10 - 2,50	2,88
Fermentation	650 cm3 after 60 minutes 1250 cm3 after 120 minutes	

• MICROBIOLOGICAL ANALYSIS :

PARAMETER	LIMITS	ANALYSIS RESULTS
Total Coliform	≤ 1000 /Gr.	10
Salmonella	Absent / 25 Gr.	Absent
Staphylococcus aureus	≤ 10/g	Absent
Total Count	≤ 1E8 /Gr.	Small Present

This analysis conforms to the state formula and further all the ingredients were found to conform to the standard laid down by the Turkish Regulations about yeast (TS 3522 Baker's Yeast Standard).

• PACKAGING :

1400 Gr. Each package has a code that refers a fabrication number.

• STORAGE :

The shelf life is 35 days if stored under mild and dry conditions (0 - +4 °C, 75% humidity). The expiry date is mentioned on the package.

EMİN ÇETİNBAS
QUALITY ASSURANCE MANAGER
HEAD OF ÖZMAYA LABORATORIES

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Fax : +90 322 511 56 05
E-mail : ozmayya@ozmayya.com.tr
Web : www.ozmayya.com.tr
Mette No : 020202153400010

BR LESAFFRE S.R.L. - VERBALE

Fig. 30